



Orange Ice Cream Cups- Paula Deen

This is one of my favorite summer desserts. Remember Dreamcicles? Close your eyes, and you'll swear you're eating one! As if it can get any better than using Paula's recipe, try using homemade vanilla ice-cream. SCRUMPTIOUS!

Ingredients:

6 thick-skinned oranges, such as navels or blood oranges
1 quart orange sherbet
3 cups vanilla ice-cream
3 ounces orange-flavored liqueur (recommended: Grand Mariner)
Mint leaves, for garnish

Directions:

Cut the tops off the oranges.
Scoop out all of the pulp and juice from the oranges, reserving about 1/4 cup pulp and juice.
Set orange shells aside.
In a large bowl, mix sherbet and ice cream together.
Add liqueur and the orange pulp and juice and stir to combine.
Freeze until just firm.
Spoon mixture into the orange shells, packing it down.
Freeze for 2 hours.
Serve garnished with mint leaves.

